## School Nutrition Skills Development Courses Summer 2015

Registration will initially be limited to two participants from each School Food Authority (SFA) per classroom. If space is available one week prior to the training, additional participants may be permitted to register. There is no registration cost to attend the classes. Participants are responsible for all costs associated with travel. Meals are not included in any of the classes. Travel expenses for staff training are allowable costs that may be charged to the school nutrition fund (Fund 50).

## Please note:

- On Thursday, August 6, the "Meal Patterns for Breakfast and Lunch" session will be conducted in Spanish at the Milwaukee location.
- The SNT will also be holding virtual office hours throughout the summer to answer your questions! More information can be found at the end of this document.

**Fox Valley Technical College, Appleton:** 

	Tuesday	– June 23			Wednesday	y – June 24	7	Γhursday	/ – June 25
AM		Pl	M	AM		PM	AM		PM
Е	Free and Reduced/Verification Everything Your SFA Needs to Know 8:00 am – 5:00 pm			Free and Reduced/Verification Everything Your SFA Needs to Know 8:00 am – 5:00 pm			Financial Mar 8:00 am – 1:	0	Procurement Regulations 1:00 – 5:00 pm
				Meal Pattern – The Whole Enchilada 8:00 am – 5:00 pm			Meal Pattern – The Whole Enchilada 8:00 am – 5:00 pm		
Child Nutrition Program – The Basics 8:00 am – 5:00 pm		es	Child Nutrition Program – The Basics 8:00 am – 5:00 pm		Menu Planni 8:00 am – 1		_		
Team Nutrition 8:30 -10:00 am	Following the Carrot 10:15 am – 12:15 pm	Get Savvy Smart Snacks 1:00 – 3:00 pm		Professional Standards 8:00 – 10:00 am	Marketing and Social Media 10:15 am – 12:15 pm	Food Safety Update 1:00 – 5:00 pm			

Northcentral Technical College, Wausau:

Tuesday	y – July 14		Wednesda	ıy – July 15		Thursday – July 16		
AM	PM	AM		PN	Л	A	AM	PM
Financial Management	Procurement Regulations	N	leal Pattern – Th	e Whole Enchilada	l	M	Meal Pattern – The	Whole Enchilada
8:00 am - 12:00 pm	1:00 – 5:00 pm		8:00 am	– 5:00 pm			8:00 am - 5	5:00 pm
Free and Red	luced/Verification	Free and Reduced/Verification				ServSafe Certification Course		
Everything Your	SFA Needs to Know	Everything Your SFA Needs to Know				7:30 am – 4:40 pm		
8:00 am	n – 5:00 pm	8:00 am - 5:00 pm				(\$79)		
	n Program Basics n – 5:00 pm	Child Nutrition Program – The Basics 8:00 am – 5:00 pm				nning Tools – 12:00 pm		
			Following the			Professional	Marketing and	
			Carrot	Get Savvy	Community Elig	Standards	Social Media	
		Team Nutrition	10:15 am –	Smart Snacks	Provision	8:00 – 10:00	10:15 am –	
		8:30 – 10:00 am	12:15 pm	1:00 – 3:00 pm	3:15 – 5:15 pm	am	12:15 pm	

## **School District of Holmen, Holmen:**

	Tuesday -	- July 21		Wednesda	y – July 22		Thursday - J	uly 23
AM		PM		AM	PM	1A	M	PM
Ev	Free and Reduc erything Your SF 8:00 am –	A Needs to Know		Everything Your S	ced/Verification FA Needs to Know - 5:00 pm	Financial Ma 8:00 am –	_	Procurement Regulations 1:00 – 5:00 pm
Child Nutrition Program – The Basics 8:00 am – 5:00 pm		Child Nutrition Program – The Basics 8:00 am – 5:00 pm		Menu Plani 8:00 am –				
Nutriti	Nutrition 101 – A Taste of Food and Fitness 8:00 am – 5:00 pm		Meal Pattern – The Whole Enchilada 8:00 am – 5:00 pm		M	Meal Pattern – The Whole Enchilada 8:00 am – 5:00 pm		
Team Nutrition	Following the Carrot 10:15 am –	Get Savvy Smart Snacks		ServSafe Certification Course 7:30 am – 4:40 pm		Professional Standards	Marketing and Social Media 10:15 am – 12:15	
8:30 – 10:00 am	12:15 pm	1:00 – 3:00 pm			79)	8:00 – 10:00 am	pm	

## **DPI**, Madison:

Tuesday	Wednesday – July 29				Thursday – July 30		
AM	PM	AN	Л	F	PM	AM	PM
	Financial Management 1:00 – 5:00 pm			I .	ety Update 5:00 pm		
ServSafe Certification Course 7:30 am – 4:40 pm (\$79)		Meal Pattern – The Whole Enchilada 8:00 am – 5:00 pm			Free and Reduced/Verification Everything Your SFA Needs to Know 8:00 am – 5:00 pm		
Procurement Regulations 8:00 am – 12:00 pm		Team Nutrition 8:30 – 10:00 am	Following the Carrot 10:15 am – 12:15 pm				ste of Food and Fitness n – 5:00 pm
Child Nutrition Program – The Basics 8:00 am – 5:00 pm				Professional Standards 1:00 – 3:00 pm	Marketing and Social Media 3:15 – 5:15 pm	Menu Planning Tools 8:00 am – 12:00 pm	Get Savvy Smart Snacks 1:00 – 3:00 pm

Milwaukee Area Technical College, Downtown Campus:

	Tuesda	ay – August 4		Wednesda	y – August 5		Thursday	– August 6	
AN	Л		PM	AM	PM	AN	Л	PM	
Food Safet 8:00 am –			Management - 5:00 pm			Professional Standards 8:00 – 10:00 am	Marketing and Social Media 10:15 am – 12:15 pm	Procurement Regulations 1:00 – 5:00 pm	
	Free and R	Reduced/Verification	1	Free and Redu	uced/Verification				
		ur SFA Needs to Ki	now	Everything Your SFA Needs to Know		Nu	Nutrition 101– A Taste of Food and Fitness		
	8:00	am – 5:00 pm		8:00 am – 5:00 pm			8:00 am – 5:00 pm		
							Meal Pattern - Th	e Whole Enchilada	
	Child Nutrition Program – The Basics		Meal Pattern – The Whole Enchilada			(taught in Spanish)			
	8:00 am - 5:00 pm		8:00 am - 5:00 pm		8:00 am - 5:00 pm		– 5:00 pm		
Team Nutrition 8:30 – 10:00 am	Following the Carrot 10:15 am – 12:15 pm	Get Savvy Smart Snacks 1:00 – 3:00 pm	Community Elig Provision 3:15 – 5:15 pm		ogram – The Basics – 5:00 pm	Menu Planni 8:00 am – 1	•		

Wednesday August 5 and Thursday August 6 at Greenfield Middle School, ServSafe Certification Course, REGISTER FOR THIS CLASS at <a href="https://www.regonline.com/servsafeaug52015">https://www.regonline.com/servsafeaug52015</a>

Lac Courte Oreilles Community College, Hayward:

	Tuesday –	August 11	We	ednesday – Aug	gust 12	Thursday	– August 13
AN	Л	PM	A	M	PM	AM	PM
Ev	Free and Reduction Free and Reduction Service	FA Needs to Know		ree and Reduced/Ver rything Your SFA Need 8:00 am – 5:00 p	ds to Know	Financial Management 8:00 am – 12:00 pm	Procurement Regulations 1:00 – 5:00 pm
			Mea	ll Pattern – The Whole 8:00 am – 5:00 p			he Whole Enchilada n – 5:00 pm
Ch	ild Nutrition Prog 8:00 am –	gram – The Basics - 5:00 pm	Chile	d Nutrition Program – 8:00 am – 5:00 p		Menu Planning Tools 8:00 am – 12:00 pm	
Team Nutrition	Following the Carrot	Get Savvy	Professional	Marketing and Social Media			
8:30 – 10:00 am	10:15 am – 12:15 pm	Smart Snacks 1:00 – 3:00 pm	Standards 8:00 – 10:00 am	10:15 am – 12:15 pm			



We recognize that a major factor to understanding school meal regulations and operations is one-on-one technical assistance. Using a virtual chat room called TodaysMeet, DPI staff will be available during several 2-hour timeslots throughout the summer to answer any questions you may have. Joining the chat room and asking questions will be easy – you will simply click on a link to a webpage and type in your question! There is no agenda for these sessions. Participants may come and go as they please or stay for the entire session to learn from the questions of others. This is a unique opportunity that we hope you take advantage of!

Date	Time
Monday, June 29 <sup>th</sup>	9:00 – 11:00 am
Friday, July 17 <sup>th</sup>	1:00 – 3:00 pm
Friday, July 24 <sup>th</sup>	9:00 – 11:00 am
Friday, July 31 <sup>st</sup>	1:00 – 3:00 pm
Monday, August 10 <sup>th</sup>	9:00 – 11:00 am
Monday, August 17 <sup>th</sup>	1:00 – 3:00 pm